

# IPA 23

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **61**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2
Sugar	Cane (Beet) Sugar	0.5 kg (8.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	45 g	60 min	10.6 %
Boil	Cascade	50 g	5 min	8.1 %
Whirlpool	Sabro	30 g	20 min	13.6 %
Dry Hop	Sabro	70 g	3 day(s)	13.6 %